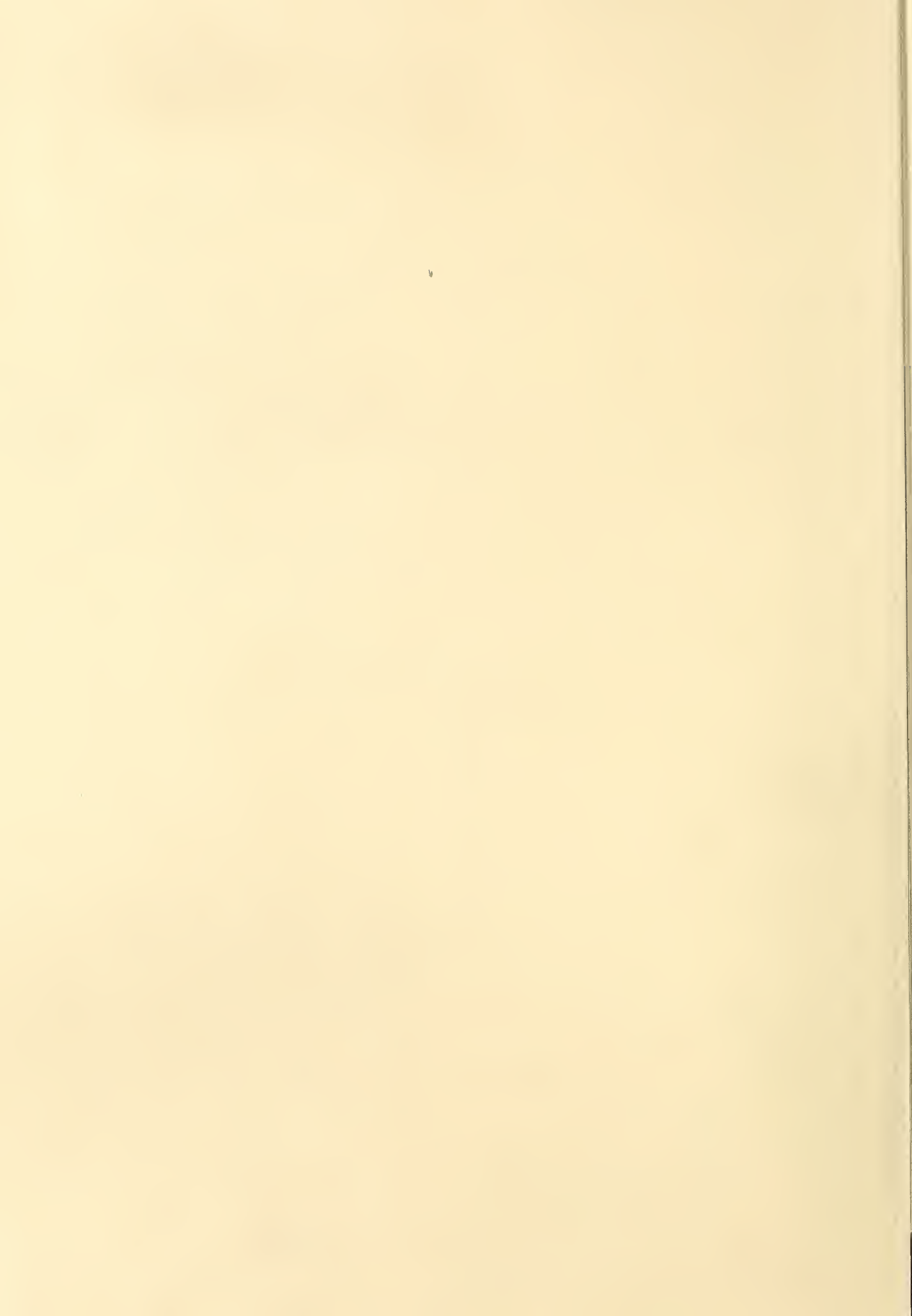


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UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25, D. C.

JUL 19 1946

January 9, 1946

U.S. DEPT. OF AGRICULTURE

SUPPLEMENT NO. 4 TO DRIED AND FROZEN EGG MEMORANDUM NO. 12

To: Regional-State and Resident Inspectors
From: B. W. Kempers, Senior Marketing Specialist, Dairy and Poultry
Grading and Inspection Division
Subject: Special Instructions While Inspecting Product Under PO-8

The Resident Inspectors are to:

1. Note the condition of each car or truckload on arrival to determine:
 - a. Number of containers and lot identification.
 - b. Whether product was adequately protected in transit.
 - c. General condition of product and containers.
 - d. Whether product is promptly moved to freezers capable of retaining product in a frozen state.
2. Take eight temperature readings of the defrosted melange each day, spaced one to three hours apart.
3. Execute OMS 197 (old FDA 388), filling in items 3, 20, 22, 23, 24, 30 to 40, balancing scale and item 4, 6, 7, and 8 on the bottom of the form. Forward six days' reports to the Washington office along with the 218's.
4. Execute the Daily Inventory form (old 756). Number these reports in consecutive order starting with 1 for each announcement. (The second day's report will be 2.) This number is to be placed in the upper right hand corner. Prepare this report with sufficient copies so that the State Supervisor will receive one copy and two copies will go to the Washington office. The Washington copies are to be mailed direct by the Resident Inspector on a weekly basis. The address of the Washington office is:

B. W. Kempers
Dairy and Poultry Grading and Inspection Division
Production and Marketing Administration
Washington 25, D. C.

Under remarks, report:

- a. Separate count of damaged containers.
- b. Filthy product.
- c. Loss through company errors (both dried and frozen), including damage by water, fire, elements, exposure, improper refrigeration, handling or theft.

5. Examine all product on a sample basis prior to defrosting and the satisfactory defrosted melange throughout the day.
6. Examine each container of frozen eggs that is rejected by the firm as being unsatisfactory for drying. All containers found upon examination by you to be satisfactory are to be dried by the firm. If the company refuses (this is their privilege), they are to appeal to the State Supervisor for reinspection.
7. Insist that all frozen eggs or defrosted melange rejected either by you, the firm, or by you and the firm be removed promptly to a freezer capable of retaining the product in a frozen state for final rejection or acceptance by the State Supervisor. After rejection and denaturing by the State Supervisor, the product is to be held for disposition as directed by the Production and Marketing Administration.
8. Denature the no-grade powder daily with charcoal or lamp black. You should check with your State Supervisor as to the definition of no-grade powder.
9. Report on FDA 200 (the sampling report) operating deviations as provided in Memorandum 12 and loss as noted in 4 c above. (Page 8, Sec. III, Item 8)
10. Report on FDA 200 all failures to label the packaged product properly. The announcement states specifically all labeling requirements. Barrels are to be cleaned and boxes glued.
11. Notify the Washington office through your State Supervisor of the exact number of packages, type of package and net weight of all unsatisfactory frozen and dried eggs on hand at the close of the processing contract.
12. Make certain that the last day's sweepdown and collector powder is blended with the last day's production.
13. Sample tin containers as provided for in Memo 12. Sec. VII, Par. A-2, Sub d may be ignored during the hours when the inspector is on duty whenever a vendor objects to opening eight tin containers for each 8,000 pounds. When this requirement is ignored, the product is to be sampled prior to sealing the container. Each time a tin is sampled, the sample shall be placed directly into the sampling bag. The partially filled sampling bag shall be retained in the possession of the inspector until the eight containers are sampled for each USDA lot. Care is to be used to close tightly the partially filled sampling bag while awaiting additional production. All surplus air is to be excluded. If moisture difficulties are encountered, the product must be sampled according to Memorandum 12. The powder remaining in the tin container after sampling is to be poured back into the hopper along with regular product.
14. Be guided by Dried Egg Memorandum 12 except where this memorandum may supersede in special requirements.